



MARCAZZAN

HOC OPUS, HIC LABOR

LESSINI DURELLO CLASSIC METHOD SPARKLING WINE

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Marcazzan classic method sparkling wine offers aromas of camomile, alpine herbs, citrus fruits and white stone fruits to the nose, while the palate is dry and sapid, characterized by a drop of ripe yellow pear, apple and tart lemon, together with a marked acidity. A salty mineral note gives depth to the lingering finish, while an extremely elegant perlage adds sophistication. All this is made possible by a "brilliant" soil of volcanic basaltic origin with pH tending to acidic, located at 200 m a.s.l., perfect condition for this grape variety, combined with great attention during the preparation and vinification stages. In the field, during winter pruning 2 shoots are left per vine, with 6-7 buds each, to reduce the vigour of the plants.

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TECHNICAL SPECIFICATIONS

PRODUCTION AREA	San Giovanni Illarione (VR)
VINEYARD MANAGEMENT	integrated control
SOIL	volcanic-basaltic with pH tending to acidic located at 200 m a.s.l.
CLASSIFICATION	d.o.c.
GRAPE BLEND	100% durella
HARVESTING PERIOD	mid October
ALCOHOL CONTENT	12,5% vol.
SERVING TEMPERATURE	7-8°C



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